Dinner Menu

Off The Hook's fish is fresh daily, and is flown in from a number of locations on the East and West Coasts and the Hawaiian Islands. For this reason, we are the region's premier fresh fish restaurant, serving over twenty kinds of fresh fish in any array of original, delicious styles.

There is nothing finer than a fish fresh from the waters prepared simply chargrilled. Off The Hook is known for its dedication to obtaining only the finest freshest fish from all over the world. From Copper River Salmon to Bluefin Tuna, we offer some of the most delicate and hard-to-get seasonal fish anywhere.

Appetizers

Crab Cake — $23
Our signature Jumbo lump crab cake served with Remoulade sauce

Jumbo Shrimp Cocktail — $21
Chilled jumbo shrimp served with our house made cocktail sauce

Ichiban — $18
Bite size pieces of fresh seafood marinated in a ginger soy sauce and finished with a Ancho Chili aioli

Oyster Rockefeller — $19
Fresh shucked oyster baked with spinach, parmesan cheese. Topped with hollandaise sauce

Steamed Littleneck Clams — $19
• ***Traditional*** - White wine, butter, and garlic steamed clams
• ***OTH style*** - Rich butter and garlic sauce with fresh tomatoes and Italian seasonings

Plum Island Lettuce Cups — $18
A blend of chilled lobster, crab, shrimp and water chestnuts stuffed in lettuce cups with crispy rice noodles and Dragon sauce

House Smoked Salmon — $18
Served with crème fraiche, tobiko caviar, and house made toasted brioche

Tuna Tempura $19

Premium Big Eye Tuna wrapped in nori, wok fried to perfection and served with a mustard soy sauce

Calamari $18

Panko crumb crusted and lightly fried, finished with a lemon aioli

*Tuna Poke $19

Classic Hawaiian Preparation: tossed with ponzu sauce, crushed macadamia nuts and scallions

Mussels $18

• ***Miso Style*** - Sherry vinaigrette, and miso broth
• ***Limoncello*** - Steamed in a limoncello cream and finished with fresh grilled focaccia bread

Cajun Shrimp $21

Jumbo shrimp, dusted in Cajun seasoning and seared on a white hot skillet. Served with orange horseradish marmalade

Big Eye Tuna "TRIO" of Tartar $22

Jalapeno Ginger
Spicy Red Chili
Shitake and White Soy
Served with Fried Wontons

Salmon Poke "Bowl" $18

Ginger, soy, and mirin marinated salmon served over sushi rice with mango, avocado and pickled cucumbers, topped with siracha mayo

Oysters MP

East and West Coast Oysters
Available by the each or half dozen
See your server for today's fresh selections!

Grilled Oysters $23

Sweet and briny Delaware Bay oysters topped with fresh lemon, butter and parmesan cheese

1/2 dozen

Soups and Salads

French Onion Soup **$14**
Baked and topped with three cheeses

Clam Chowder **$8**
Our famous New England Style clam chowder

Maces Bay Salad **$11**
Fresh blend of bibb and leaf lettuces hand tossed in a light raspberry dressing topped with red onion, pine nuts and crumbled bleu cheese

Caesar Salad **$14**
Hand cut Romaine lettuce coated in our creamy Caesar dressing and finished with hand grated parmesan cheese

Mediterranean Style Salad **$13**
Mixed greens topped with sliced figs, dates, olives, and feta cheese. Lightly dressed in a Sun dried tomato and balsamic vinaigrette

Sides

Lobster Whipped Potatoes **$23**

Asparagus **$14**
Steamed or chargrilled

Crab infused Mac-n-Cheese **$20**

Coconut Jasmine Rice **$12**

Cauliflower **$13**
Blackened Cajun

Steak Fries **$14**
Parmesan cheese and white truffle oil

Fresh Fish

Salmon - Farroe Islands **$34**
• ***Rodi*** - Marinated in house made teriyaki sauce and topped with a honey lime glaze
• ***Strawberry*** - Chargrilled with peppered strawberries in a red zinfandel reduction sauce
• ***Miso*** - Marinated in a sweet blonde miso, pan seared and finished with a teriyaki glaze
• ***Vera Cruz*** - Chargrilled and finished with a tomato, onion, jalapeno, olives and caper topping. Drizzled with extra virgin olive oil
• ***Mojito*** - Mint and lime marinade, chargrilled and finished with a fresh chimichurri sauce

Ruby Red Trout-Colorado **$33**
• ***Almondine*** - Lightly sautéed, topped with toasted almonds and finished with a Amaretto Beurre Blanc
• ***Meuniere*** - Sautéed with a lemon herb brown butter
• ***Saltimbocca*** - Wrapped in Prosciutto and fresh sage, grilled and finished with Caper Beurre Blanc

Jumbo Sea Scallops-New England **$46**
• ***Hoezel Style*** - Pan seared topped with Jumbo Lump Crab finished with a Tarragon Hoezel butter sauce
• ***Pistachio*** - Crusted with Apricot reduction

Swordfish - Hudson Canyon $39

• ***Caribbean Style*** - Jerk spices with pineapple, red peppers and green onion
• ***Parmesan Style*** - Dusted with Parmesan cheese, sautéed, with a white wine, lemon and black pepper cream sauce
• ***Vera Cruz*** - Chargrilled and finished with a tomato, onion, jalapeno, olives and caper topping. Drizzled with extra virgin olive oil
• ***Oscar*** - Chargrilled, topped with Crab meat and finished with béarnaise sauce
• ***Chorizo and cream*** - Chargrilled chorizo sausage with sautéed fennel and onions and smoked paprika cream

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Black Grouper - Florida $39

• ***Chorizo and cream*** - Chargrilled chorizo sausage with sautéed fennel and onions and smoked paprika cream
• ***Vera Cruz*** - Chargrilled and finished with a tomato, onion, jalapeno, olives and caper topping. Drizzled with extra virgin olive oil
• ***Mango Rum*** - Marinated in black pepper, clove and rum, chargrilled and finished with a mango chardonnay sauce.

Crab Cake - Maryland $46

Fresh jumbo lump crab meat broiled to perfection and served with our house made remoulade sauce

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Redfish- Texas $34

• ***Chorizo and Cream*** - Chargrilled Chorizo Sausage with sautéed fennel and onions and smoked paprika cream
• ***Blackened Cajun*** - Seasoned with Cajun Spices, then dropped on a white-hot cast iron skillet, finished with orange horseradish marmalade

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Mahi Mahi - Florida $38

• ***Macadamia*** - Sautéed on a bed of crushed Macadamia nuts
• ***Blackened Cajun*** - Seasoned with Cajun spices, then dropped on a white-hot cast iron skillet. Finished with Orange horseradish marmalade

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Sole - Rhode Island $36

• ***Almondine*** - Lightly sautéed, topped with toasted almonds and finished with a amaretto beurre blanc
• ***Meuniere*** - Sautéed with a lemon herb brown butter
• ***Tapenade*** - Chilled haricot vert, with kalamata olives, red skinned potato, capers, tomatoes, and finished in olive oil and fresh sea salt

Big Eye Tuna - Hawaii $41

• ***Sesame Style*** - With a lemon butter soy sauce
• ***Sashimi*** - Coated in black sesame seeds, seared rare, served with wasabi, soy and pickled ginger
• ***Port*** - Wrapped in bacon with a port wine sauce

Steaks and Chicken

Strip Steak - USDA Prime $53

12oz strip steak, broiled to perfection

Cashew Chicken $33

Tender chicken breast stir fried with fresh snow peas, broccoli, bean sprouts, onions, peppers and mushrooms in a delicate oriental sauce

Filet Mignon — $52

* Broiled - $52
* Stuffed - with brioche and blue cheese, topped with red wine braised shallots - $55

Chicken Caprese — $35

Chargrilled boneless Gerber chicken breast, with fresh buffalo mozzarella cheese, Roma Tomatoes, basil, and a balsamic reduction

Chicken Parmesan OTH Style — $34

Lightly crusted in parmesan cheese, sautéed, and finished with a white wine and cracked black pepper cream sauce

Entrees

Fallen Napoleon of Eggplant — $28

Fresh sliced eggplant, breaded in a panko crust, and golden fried. Finished with fresh buffalo mozzarella and marinara sauce

Cashew Shrimp — $31

Tender whole Gulf shrimp stir fried with fresh snow peas, broccoli, bean sprouts, onions, peppers and mushrooms in a delicate oriental sauce

Cajun grilled Chicken breast — $31

With sundried tomatoes, red onion and fresh fettuccine Alfredo

Salmon Fettuccine — $38

Premium Farroe Island Salmon, pan roasted atop a bed of fettuccine Alfredo and finished with Salmon roe

Swordfish Carbonara style $41

With roasted Italian pancetta, and a smoked gouda cream sauce

Stuffed Jumbo Shrimp $44

Gulf shrimp stuffed with lump crab and finished with lemon infused aioli

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk for foodborne illness.